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Feast of Nations Dinner

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**Goals of Feast of Nations Dinner**

1. Educate students about international cuisines.
2. Broaden the palates of WMU student to include flavor profiles that are authentic to the cuisine of the region.
3. Utilize fresh vegetables and other fresh, authentic and natural ingredients in the preparation of the dinner, such that the overall quality is that of fine dining.
4. Serve a memorable meal students will enjoy as part of their Dining’s connection to our students.
5. Enhance the culinary skills of Dining Services. Gain confidence and excitement about preparing international dishes such that international dishes are successfully added the dining menus.
6. Promote diversity and international competency in support of WMU mission and goals of our great university.
7. Have fun, share good food, and promote and celebrate the mission and goals of our great university.

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**Cooks’ Training on Each Recipe**

After a menu is planned a recipe for each item is developed, and all ingredients are identified for procurement. Each recipe is prepared, taste tested and revised as needed. All cooks are then trained in key preparation steps and quality expectations for each final product.

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**Décor and Food Presentation at Feast of Nations**

- **Valley I Dining Service**
  - Menu items served at food stations in center of dining room.
  - Display of all menu selections with information pamphlets about food from each country and region featured at the dinner.
  - Finished Sampler Plate
    - A cooking demonstration concludes with sampling all food. To properly prepare a recipe, a cook must know the proper taste, texture, appearance and sauce for the item.

- **Valley II Dining Service**
  - Plated display of all menu selections with information pamphlets.

- **Bistro3 Dining Service**
  - Menu items served under banner of flags from all countries in the regions represented at the dinner.

- **Hoekje/Bigelow Dining Service**
  - Sushi rolling station
  - Makizuski is a sushi rolled with nori (seaweed). Learning to properly roll sushi was a new skill for Dining.

- **Burnham Dining Service**
  - Menu items served at food stations.
  - Roasted Vegetable Medley
    - This flavorful blend of fresh brussel sprouts, cauliflower, red peppers and whole green beans seasoned and baked was a very healthy addition to the dinner.

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**Student Feedback**

- **Darius A.**
  - “Delicious! I am loving trying all the different food. This is refreshing my perspective on food outside the U.S.”

- **Connor T.**
  - “I love the variety. The international theme is great, helps international students feel at home. It’s exciting.”

- **Tanissa W.**
  - “The sushi is amazing. Everything looks so great. I love the Dulce de Leche, it is like a little pocket of heaven.”

- **Kate N.**
  - “I like the menu, but there should be more vegetables because in Europe and Middle Eastern countries there are more fruits and vegetables served with a meal. The falafel is properly prepared and delicious.”

- **Baris A.**
  - (Home country: Turkey)
  - “I really liked everything. This is the first time I had falafel and I loved it! This was like eating at a nice restaurant.”

- **Pedro J.**
  - (Home country: Dominican Republic)
  - “Pretty good, taste good. I especially like the sushi. This place is decorated pretty good, too. Thank you for all the different foods.”